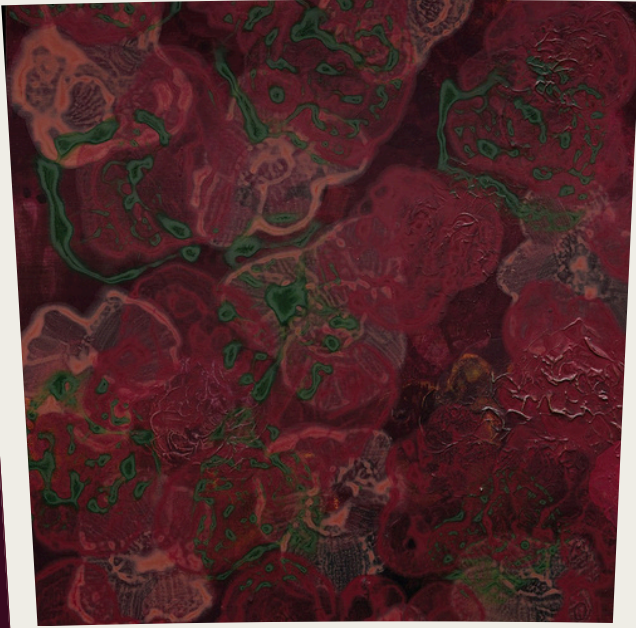


Oraterra

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2024 PINOT NOIR

MARTINBOROUGH



2024 ORATERRA PINOT NOIR

SEASON BRIEF FOR 2024

The 2024 season was a contrast to 2023, coming with a sting - or in this case, a grand finale - at the end. It was a splendid season, and the general feeling is that 2024 will be remembered alongside 2013, 2001 and 1998 as an outstanding year.

A cool and turbulent spring meant that the fruit set was reduced, and thus the potential yield at harvest was down too. However, summer conditions were nothing short of amazing, the sun was out in full force, with very little rainfall.

The key to the success was our vineyard management this year by keeping ample shade and leaf cover to lower vineyard temperatures and conserve water. The extended warm and dry weather periods resulted in wines that have retained freshness with good generosity.

WINEMAKING

We harvest all our fruit by hand into small tubs. The fruit is sorted the following day, cold, fully destemmed into small ferment vessels. Natural fermentation occurs, with an occasional hand plunge to help keep the ferments happy and homogenous.

At around 18 - 24 days in the fermenting vessel, we pressed the wines and transferred them to large format barrels, 300 & 500 litres, for 12-18 months. The wine is racked and blended into stainless steel tanks before bottling without fining or filtration.

TASTING NOTE

Beautiful vintages like 2024 risk losing a certain hook, or friction, in the wine. By picking early we avoided this risk and were able to retain good acidity and a degree of disposition to provide interest in the wine.

Dark and bright fruit are the antagonists, with Morello cherry cutting through the riper characters. This Pinot Noir goes beyond typical varietal qualities to offer an array of complex and inviting aromatics.

The wine is rounded and softly cushioned, moving effortlessly over the palate, with soft tannins acting as chaperones and guiding the fruit toward each corner of the mouth.

Ageing: Age for 10-15 years

Enjoy at a temperature of 18°C-20°C

TECHNICAL INFORMATION

Vineyard source(s): McCreanor Vineyard, 37 Princess Street
& La Belle Vie Vineyard, 115 New York Street, Martinborough, NZ
Harvest dates: 8-18 March 24 | Harvest Brix: 21.5 - 24 Brix
Alcohol by Volume: 13% | pH 3.68 | TA: 5.2 g/l